

(12) UK Patent Application (19) GB (11) 2 197 778 (13) A

(43) Application published 2 Jun 1988

(21) Application No 8726244

(22) Date of filing 10 Nov 1987

(30) Priority data

(31) 3640574

(32) 27 Nov 1986

(33) DE

(51) INT CL:

A23G 3/02

(52) Domestic classification (Edition J):

A2B MC12

B5A 1R106B 1R106C 1R106X 20T1 20T24 20T3

2E12C 2E8 2F11 A1 D29

U1S 1079 A2B B5A

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(56) Documents cited

None

(58) Field of search

A2B

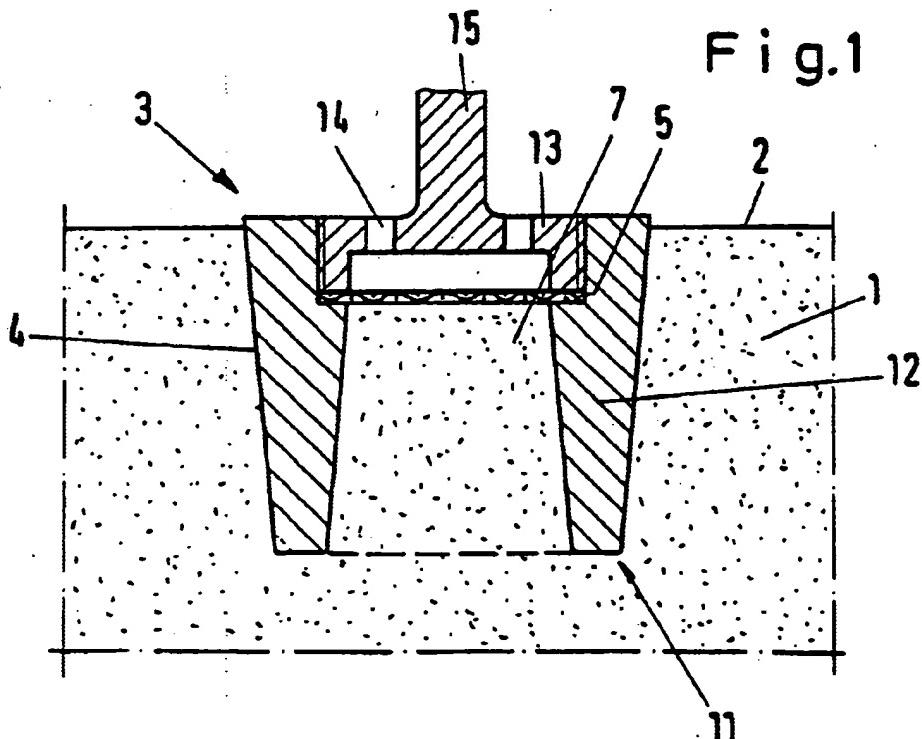
B5A

Selected US specifications from IPC sub-classes

A23G A23L

(54) Manufacture of confection

(57) In a process for the manufacture of an edible product comprising a sucroses body mass and a filling mass, an inverted cup-shaped punch (3) with a sieve-like base (5) driven into a heap of mouldable powder (1) e.g. maize starch powder having a smoothed surface (2) thereby forming a shaped recess (4) consisting of a jacket-forming cavity with a core (7) compacted to a lower level than the surface (2). The sucroses body mass is poured into the shaped recess (4) to fill the cavity and cover the core (7), thereby forming an inverted cup, which is turned over the filling mass which may comprise a soft sucroses mass or alcohol saturated fruit.



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